

Abstract of the Disclosure

Preparation of English muffin bagels by using a set of yeast-rising flour bread ingredients quite similar to ingredients for standard bagels, but configuring individual buns into the cornmeal coated bun configuration of standard bagels but eliminating the boiling step of standard bagels, and adding a very long [(3 hour)] proofing step after the second rising to achieve effective maximum rising prior to the final baking step. The result is a bun configured like a bagel, tasting [like a standard English muffin,] and having a chewiness and crumbliness intermediate the standard English muffin and the standard bagel. The product of the process is an English muffin bagel which is significantly taller than a standard bagel of the same weight, has rougher skin, and has the navel almost closed. The method omits any boiling step and omits any partial baking step on any burlap-covered wooden planks or equivalent metal mesh standoff planks isolating the wet bagels from the hot, heavy, metal deck of a commercial oven.

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005090-9975850